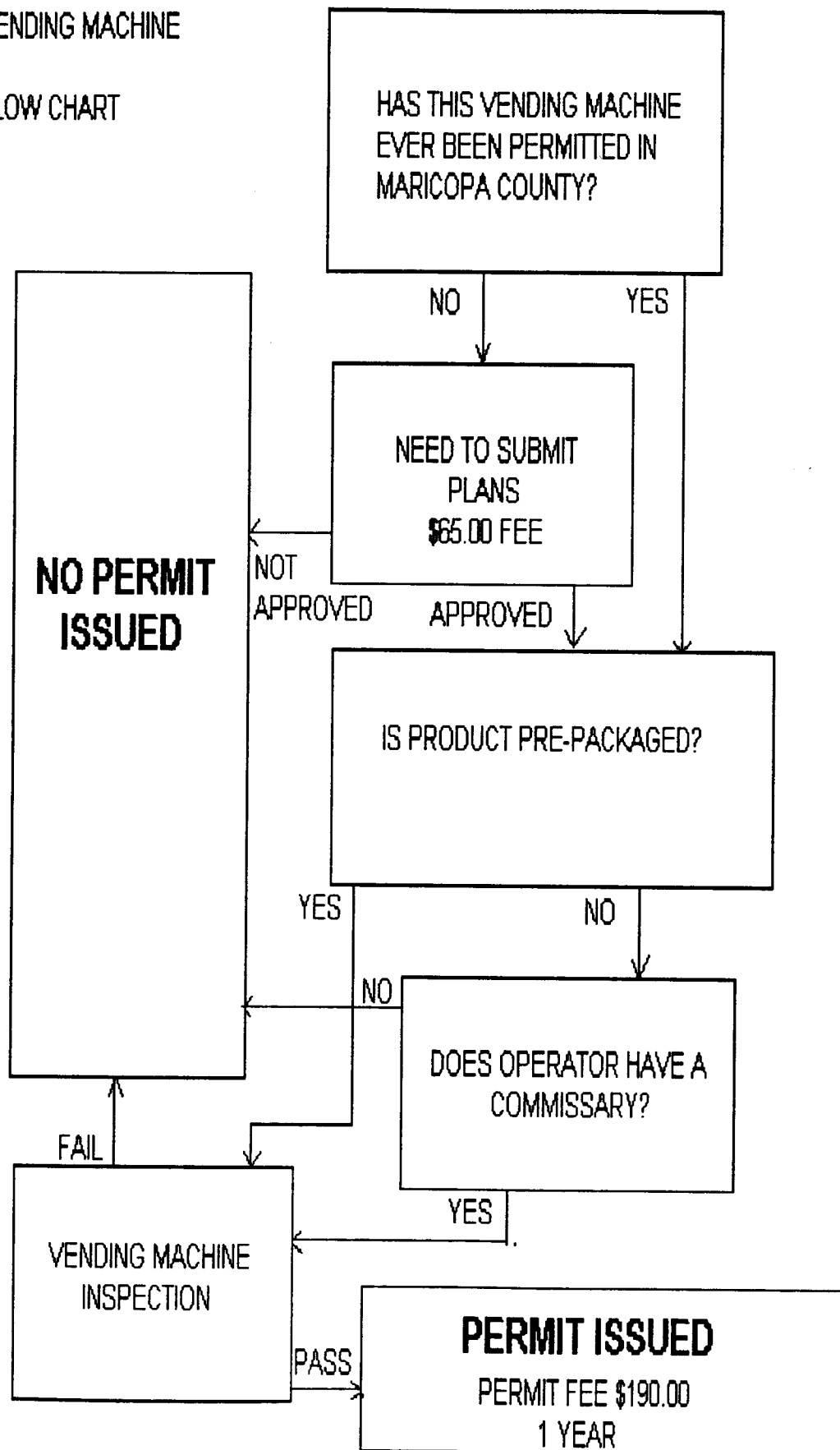


VENDING MACHINES

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FLOW CHART



MARICOPA COUNTY HEALTH CODE

CHAPTER VIII

FOOD, FOOD PRODUCTS, FOOD HANDLING ESTABLISHMENTS

SECTION 4

VENDING MACHINES

REGULATION 1. Definitions

- a. "Vending machine" means any self-service device which, upon insertion of a coin, token, or by similar means dispenses food, including drinking water or beverage.
- b. "Hot liquid food or beverage" means liquid food or beverage, the temperature of which at the time of service to the consumer is at least 140°F. (60°C.).
- c. "Single-service article" means any utensil, container, implement, or wrapper intended for use only once in the preparation, storage, display, service or consumption of food or beverage.
- d. "Vending machine operator" means anyone who as the owner or person in charge, furnishes, installs, services, operates or maintains one or more vending machines.
- e. "Product contact surface" means any surface, including but not limited to piping, machinery, equipment, containers or utensils of any description, with which food comes into contact.
- f. "Commissary (vending machines)" means a catering establishment, restaurant, or any other place in which food, beverage, ingredients, containers or supplies are kept, handled, prepared, or stored, for servicing and supplying vending machines.

REGULATION 2. Permits Required

- a. No person shall operate a food vending machine without holding a valid permit to do so from the Department.
- b. The applicant for a permit shall submit for approval complete plans and specifications which show compliance with the regulations in this health code for each type of vending machine proposed to be used.
- c. *Exemption:* Vending machines operated and maintained as part of, and under the control of the holder of an eating and drinking establishment permit, and dry type beverage vending machines dispensing bottled or metal can single-service containers are exempt from the permit provisions of this section but shall comply with all pertinent regulations in this code.

REGULATION 3. Permit Display and Necessary Information

- a. A number assigned by the Department to the permittee and the permittee's telephone number, in an approved size and style, shall be conspicuously displayed on each vending machine used by the permit holder.
- b. The permit holder shall maintain a current list of all vending machines operated by him, their locations and the commissaries or other establishments from which his machines are serviced. This information shall be available to the Health Officer upon request.
- c. The permit holder shall notify the Department of any change in his operations involving new types of vending machines, or conversion of existing machines to dispense products other than those for which the permit was issued.

REGULATION 4. Sanitation, Packaging and Dispensing

- a. Every vending machine food establishment and vending machine shall be operated and maintained in a clean and sanitary condition and in compliance with the appropriate parts of Chapter VIII, Section 1, the General Regulations of this code for food establishments, and with the specific provisions of this section and shall be in compliance with the requirements adopted by reference in A.C.R.R. 9-1-415A.
- b. All foods, beverages, and ingredients offered for sale through vending machines, shall be wholesome, free from spoilage, contamination and adulteration, shall be stored or packaged in clean protective containers, and shall be handled, transported and dispensed in a sanitary manner.
- c. Condiments provided in conjunction with food dispensed by a vending machine shall be packaged in individual portions or shall be dispensed from approved sanitary dispensers.
- d. Readily perishable foods offered for sale through vending machines shall be dispensed to the consumer in the individual original container or wrapper into which it was placed at the commissary or at the manufacturer's or processor's plant, or such products shall be dispensed into single-service containers. Where readily perishable foods are dispensed, bulk supplies of such foods, beverages or ingredients shall be transferred only to a bulk vending machine, all product contact surfaces of which are clean and have been subjected to an effective sanitizing process.

REGULATION 5. Temperature Control for Readily Perishable Foods

Readily perishable foods or ingredients within the vending machine shall be maintained at a temperature not lower than 140°F. (60°C.), or at a temperature not higher than 45°F. (7°C.), whichever is applicable. Vending machines dispensing readily perishable foods shall be equipped with controls which insure the maintenance of these temperatures at all times; provided, that an exception may be made for the actual time required to fill or otherwise service the machine and for a maximum recovery period of 30 minutes following completion of filling

or servicing operations. The controls shall place the machine in an inoperable state until serviced by the operator, or in the event of power failure or other condition which permits the food storage compartment to attain a temperature above 45°F. (7°C.), or below 140°F. (60°C.), whichever is applicable. Vending machines dispensing readily perishable food shall be equipped with a thermometer which, to an accuracy of 2°F. (1°C.), indicates the air temperature of the food storage compartment.

REGULATION 6. Sampling

Samples of food, beverage, water or ingredient thereof shall be taken and examined by or as required by the Health Officer as often as necessary to determine its wholesomeness and freedom from adulteration or misbranding.

REGULATION 7. Cleaning of Machines

All multi-use parts of vending machines which come into direct contact with any food, beverage or food ingredient shall be thoroughly cleaned and sanitized at the commissary or other approved facility as frequently as necessary to prevent food contamination, and shall be kept clean.

A record of such cleaning and sanitizing operations shall be maintained by the permit holder for each machine and shall be retained for at least 30 days.

REGULATION 8. Single-Service Containers

All single-service containers, used to receive food or beverage in bulk from vending machines shall be kept in sanitary cartons or packages which protect the containers from contamination, stored in a clean dry place until used, and handled in a sanitary manner. Containers shall be stored in the original carton or package in which they were placed at the point of manufacture until introduced into the container magazine or dispenser of the vending machine. Single-service containers stored within the vending machine shall be protected from manual contact, dust, insects, rodents and other contamination.

REGULATION 9. Protection--Ease of Cleaning

- a. Each vending machine shall be located in a room, area, or space which is kept clean.
- b. Unless a vending machine is sealed to the floor so as to prevent seepage underneath, or can be manually moved with ease, one or more of the following provisions shall be utilized to facilitate cleaning operations:
 - (1) The machine shall be mounted on legs six or more inches in height above the floor, or four inches above a counter top; or
 - (2) The machine shall be mounted on casters or rollers; or
 - (3) The machine shall be mounted on gliders which permit it to be moved easily.

- c. The floor area upon which vending machines are located shall be reasonably smooth, of cleanable construction, and capable of withstanding repeated cleaning. This space and the immediate surroundings of each vending machine shall be maintained in a clean condition. Adequate hand washing facilities, including hot and cold or tempered running water, soap and individual towels, shall be conveniently located for use by employees servicing or loading bulk food machines.

REGULATION 10. Sturdy Construction and Design

Vending machines shall be of sturdy construction with the exterior, door and panel access openings so designed, fabricated and finished as to be tightfitting, and if necessary, gasketed to facilitate cleaning and preclude the entrance of dust, moisture, rodents and insects. All necessary ventilation louvers or openings into the production area of vending machines shall be effectively screened against insects and rodents. Screening material shall not be less than 16 mesh to the inch or equivalent.

REGULATION 11. Condensing Units

In vending machines in which a condenser unit is an integral part of the machine, such unit shall be sealed from the product and container storage areas.

REGULATION 12. Service Connections

All service connections through an exterior wall of the machine, including water, gas, electrical, and refrigeration connections, shall be grommeted or sealed to prevent the entrance of insects and rodents. All connections to such utilities shall be such as to discourage unauthorized or unintentional disconnection.

REGULATION 13. Non-product Contact Surfaces

Non-product contact surfaces of the interior of vending machines shall be designed and constructed to permit easy cleaning, and to facilitate maintenance operations.

REGULATION 14. Product Contact Surfaces

- a. Product contact surfaces of vending machines shall be smooth, in good repair, and free of breaks, corrosion, open seams, cracks and chipped places. The design of such surfaces shall preclude routine contact between food and V-type threaded surfaces. All joints and welds in product contact surfaces shall be smooth; and all internal angles and corners of such surfaces shall be rounded to facilitate cleaning. All containers, valves, fittings, chutes, and faucets which are in contact with food or beverage shall be easily and readily removable and so fabricated as to be easily disassembled and when disassembled all surfaces shall be visible for inspection and cleaning.
- b. In machines of such design that product contact pipes or tubing are not readily removable, in-place cleaning of such pipes and pipe fittings may be permitted; provided,

- (1) They are so arranged that cleaning and bactericidal solutions can be circulated throughout the fixed system,
- (2) Such solutions will contact all interior surfaces,
- (3) The system is self-draining or otherwise completely evacuated and
- (4) The cleaning procedures result in thorough cleaning of the equipment.

REGULATION 15. Covers and Openings

The openings into all nonpressurized containers used for the storage of foods and ingredients, including water, shall be provided with covers which prevent contamination from reaching the interior of the containers. Such covers shall be designed to provide a flange which overlaps the opening, and shall be sloped to provide drainage from the cover surface. Concave covers or cover areas are prohibited. Any port opening through the cover shall be flanged upward at least 3/8" and shall be provided with a cover which overlaps the flange. Condensation or drip-deflecting aprons shall be provided on all piping, thermometers, equipment, rotary shafts and other functional parts extending into the container, unless a water-tight joint is provided. Such aprons shall be considered as satisfactory covers for those openings which are in continuous use. Gaskets, if used, shall be of a material which is nontoxic, stable, and nonabsorbent, and shall have a smooth surface. All gasket retaining grooves shall be readily cleanable.

REGULATION 16. Delivery Tube or Chute

Delivery tube or chute and the orifice of all bulk food, water and beverage vending machines shall be protected from manual contact, dust, insects, rodents, and other contamination. The design shall be such as to divert condensation or other moisture from the filling position of the container receiving the food or beverage. The vending stage of such machines shall be provided with a tightfitting, selfclosing door or cover which is kept closed, except when the machine is in the process of delivering the product.

REGULATION 17. Product Storage Compartment

Every product storage compartment within vending machines dispensing packaged liquid products, shall be self-draining, or shall be provided with a drain outlet which permits complete draining of the compartment. All such drains shall be easily cleanable.

REGULATION 18. Container Opening Devices

Container opening devices which come into contact with the product or the product contact surface of the containers shall be constructed of smooth, nontoxic, corrosion resistant, and nonabsorbent materials. Unless the opening device is of a single-service type it shall be readily removable for cleaning, and shall be kept clean. Parts of multi-use opening devices which come into contact with the product or product contact surface of containers shall be reasonably protected from manual contact, dust, insects, rodents, and other contamination, and such parts shall be readily removable for cleaning and shall be kept clean.

REGULATION 19. Water Standards

Water used in or dispensed from vending machines shall be of a safe and sanitary quality, and from an approved source. Water used as a product ingredient shall be piped into the vending machine under pressure, and all connections and fittings shall be installed in accordance with applicable plumbing regulations. Containers for the storage of water shall be designed and maintained as for product contact surfaces.

External water fill ports or drawers of controlled location vending machines shall be designed so that covers and drawers are secured to the machine where unauthorized persons may have access to these machines, external fill port covers or drawers shall be equipped with locks or similar safeguards.

REGULATION 20. Water Filters

Water filters and other water conditioning devices shall be of a type which may be disassembled for periodic cleaning or replacement. Replacement elements shall be handled in a sanitary manner.

REGULATION 21. Carbonated Water

- a. If used, water filters or other water conditioning devices shall be of a type which may be disassembled for periodic cleaning or replacement of the active element. Replacement elements shall be handled in a sanitary manner.
- b. To prevent leaching of toxic materials caused by possible interaction of carbonated water, piping and contact surfaces, post-mix soft drink vending machines which are designed with an incoming water supply air gap shall have no copper tubing or other potentially toxic water system tubing between the air gap and the downstream, carbonated water dispensing nozzle.
- c. To prevent leaching of toxic materials caused by possible interaction of carbonated water, piping and contact surfaces, post-mix soft drink vending machines which are directly connected to the external water supply system shall be equipped with a double (or two single) check valves and a vented valve or similar backflow preventer immediately upstream from the carbonator, with no copper tubing or other potentially toxic tubing or contact surfaces in or downstream from the check and vented valves.
- d. In all vending machines in which carbon dioxide is used as a propellant, all food-contact surfaces from the check valves or other protective devices, including the valves or devices, shall be of such material as to preclude the production of toxic substances which might result from interaction with carbon dioxide or carbonated water.

REGULATION 22. Check Valves

Where check valves are used for the protection of the water supply system, a screen of not less than 100 mesh to the inch shall be installed in the water supply line immediately upstream from the check valves in a location which permits servicing a replacement.

REGULATION 23. Storage and Removal of Waste

- a. Trash and other waste materials shall be removed from the machine location as frequently as necessary to prevent public health nuisance and shall be disposed of in an approved manner.
- b. Self-closing, leak-proof, readily cleanable, plainly labeled and designated waste container or containers shall be provided in the vicinity of each machine or machines to receive used cups, cartons, wrappers, straws, closures, and other single-service items. Such waste containers shall not be located within the vending machine; provided, that an exception may be made for machines dispensing only packaged products with crown closures.
- c. Suitable racks or cases shall be provided for multi-use containers or bottles.

REGULATION 24. Interior Waste Containers

Containers shall be provided within all machines dispensing liquid products in bulk for the collection of drip, spillage, overflow, or other liquid wastes. An automatic shut-off device shall be provided which will place the vending machine out of operation before such container overflows. Containers or surfaces on which such wastes may accumulate shall be readily removable for cleaning, shall be easily cleanable, and shall be corrosion-resistant. If liquid wastes from drip, spillage, or overflow, which originate within the machine are discharged into a sewerage system, the connection to the sewer shall go through an air gap.

REGULATION 25. Protection While in Transit

Food, beverages, or ingredients while in transit to vending machine locations shall be protected from the elements, dirt, dust and insects, rodents, and other contamination. Similar protection shall be provided for single-service containers and for the product contact surfaces of equipment, containers, and devices in transit to machine locations.

REGULATION 26. Temperature While Delivering

Readily perishable foods or beverages, while in transit to vending machine locations shall be maintained at a temperature of not more than 45°F. (7°C.), or at a temperature not less than 140°F. (60°C.), whichever is applicable.

REGULATION 27. Sanitary Standards for Employees

Employees shall wash their hands immediately prior to engaging in any vending machine servicing operation which may bring them into contact with foods, beverages, or ingredients, or with product contact surfaces of utensils, containers or equipment. While engaged in such servicing operations, employees shall wear clean outer garments.

REGULATION 28. Water Vending Machines

- a. No person shall operate a water vending machine without obtaining and holding a valid permit to do so from the Department.

- b. Complete mechanical plans identifying all piping, valves and filters and the materials used therein must be submitted to the Department for approval.
- c. Water supplied to the vending machine must be from an approved source. Water dispensed from water vending machines must meet or exceed federal and state drinking water standards.
- d. Samples shall be periodically taken from each machine. If laboratory results are unsatisfactory, machine shall be taken out of service until such time as satisfactory samples are obtained.
- e. Physical Requirements for Approved Machines:
 - (1) The outlet nozzle must be isolated in such a manner as to deny the customer access to the nozzle.
 - (2) Provisions must be made to deactivate the machine and prevent further vending if any malfunction occurs within the machine or if resistance across the filters reaches a predetermined pressure beyond which the filter is no longer effective.
 - (3) A self-closing, tightfitting door must be installed on the vending compartment.
 - (4) A backflow preventing device must be installed on the incoming line. All connections and fittings shall be installed in accordance with applicable plumbing regulations.
 - (5) Water vending machines equipped with U.V. sanitizing attachments shall be equipped with monitoring devices so designed as to shut down operation of the machine when the U.V. unit fails to function.
- f. False or misleading statements or claims on water vending machines are prohibited. Labeling must include the statement "This machine is connected to an approved public water supply which meets federal and state drinking water standards." Labeling must also include a statement of any substances and/or preservatives added to the water and all major treatment processes applied thereto.
- g. A decal stating ownership of the machine, the Maricopa County Health Department number of that company and a service telephone number must be placed in a conspicuous place on each machine.